

Fresh Blueberry Coffee Cake

1 1/2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup granulated sugar
1/4 cup soft shortening or margarine
2/3 cup milk
1 teaspoon vanilla
2 teaspoons grated lemon peel
1 large egg
1 cup fresh or frozen blueberries
3 tablespoons granulated sugar

All ingredients should be at room temperature before starting. Preheat oven to 350° degrees.

Butter 8 inch square or 9 inch round cake pan.

Sift together the dry ingredients including flour, baking powder, salt and 3/4 cup sugar. Add shortening, milk, vanilla and 1 teaspoon grated lemon peel. Beat with electric mixer on medium speed for 3 minutes. Add egg and beat 2 minutes longer. Place batter into prepared baking pan. Lightly stir together blueberries, 3 tablespoons sugar and 1 teaspoon lemon peel. Gently sprinkle over batter in other pan.

Bake in 350 degree oven for 50-55 minutes or until lightly browned.

Courtesy of
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